



USDA Foreign Agricultural Service

# GAIN Report

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## China, Peoples Republic of

### FAIRS Product Specific

### Food Additive Supplement (Circular No. 1)

### 2006

**Approved by:**

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**Report Highlights:**

This is an UNOFFICIAL translation of China's Ministry of Health Circular No. 1 of 2006 on food additives with enlarged scope of application and/or dosage levels. Exporters should carefully discuss regulations and their application with Chinese importers to ensure that their interpretation of the regulation is accurate.

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Includes PSD Changes: No  
Includes Trade Matrix: No  
Unscheduled Report  
Beijing [CH1]  
[CH]

## Summary

The Ministry of Health (MOH) recently published on its web site ([www.moh.gov.cn](http://www.moh.gov.cn)) a circular complements Food Additive Hygiene Standard (GB2760-1996) (CH1046). This circular provides the existing food additives that are permitted for enlarged scope of application and maximum dosage levels. As the regulatory body with statutory over food additives, MOH reviews and approves applications for enlarged scope of application and/or dosage levels each and every quarter of the year. It has been publishing such supplements since 1997. Food additives not mentioned in the Food Hygiene Standard or the subsequent supplements are still subject to regulation and registration.

The following GAIN reports cover all supplements on food additives that have been published by MOH thus far:

1997 (CH3001), 1998 (CH3002), 1999 (CH3003), 2000 (CH3004), 2001 (CH3005), 2002 (CH3006), 2003 (CH3061), 2004 (CH4019, CH4040, CH4065), and 2005 (CH5033, CH5041, CH5072, CH5073).

BEGIN TRANSLATION

Circular of Ministry of Health  
No. 1 2006

In accordance with *Food Hygiene Law of the People's Republic of China* and *the Administrative Measures on Food Additive Hygiene*, it is hereby announced that the following food additives have been approved for enlarged scope of application and/or dosage levels.

January 26<sup>th</sup> 2006

Categories of food additives that can be used in a wider scope and in larger doses

Category	Name of Addictive	Usage Scope	Maximum Dose( g/kg)
Bleacher	Brimstone( 05.007)	Tremella, Dictyophora phalloid, Hericium erinaceus and Flammulina velutipes	0.4 (calculated as per SO2 remnant)
Colorant	Lemon chrome( 08.005)	Polished candies	0.3
		Coating, baking powder	0.3
		Stuffing for baking food (pudding and cakes only)	0.3
	Tartrazine aluminum lake( 08.005)	Coating, baking powder	0.3
	Sunset Yellow( 08.006)	Polished candies	0.3
		Coating, baking powder	0.3
		Stuffing for baking food (pudding and cakes only)	0.3
	Sunset yellow aluminum lake ( 08.006)	Coating, baking powder	0.3
	Bright blue( 08.007)	Polished candies and candy dressing	0.3
	Indigo( 08.008)	Polished candies	0.3

	Titanium dioxide (08.011)	Polished candies and candy dressing	Appropriate amount can be used in accordance with manufacturing needs
	Paprika( 08.106)	Coating, baking powder	Appropriate amount can be used in accordance with manufacturing needs
		Fruit and vegetable beverage, albumen beverage, beverage with lactic acid bacteria	Appropriate amount can be used in accordance with manufacturing needs
		Jelly	Appropriate amount can be used in accordance with manufacturing needs
		Cocoa food, chocolates and chocolate food (including chocolate-like food and chocolate substitute)	Appropriate amount can be used in accordance with manufacturing needs
	Caramel (without ammonia) ( 08.108)	Coating, baking powder	Appropriate amount can be used in accordance with manufacturing needs
		Brandy, whiskey, rum	6g/L
Colorant	Caramel (ammonium sulfite) ( 08.109)	Coating, baking powder	Appropriate amount can be used in accordance with manufacturing needs
		Brandy, whiskey, rum	6g/L
	Caramel( with ammonia) ( 08.110)	Coating, baking powder	Appropriate amount can be used in accordance with manufacturing needs
		Brandy, whiskey, rum	6g/L
	Curcumin( 08.132)	Coating, baking powder	0.3
	Annatto	Coating, baking powder	0.01
	Alkermes	Coating, crumbs of bread	Appropriate amount can be used in accordance with manufacturing needs
		Frozen beverage	0.15
Emulsifier	Sucrose Esters ( 10.001)	Raw wet gluten, raw dry flour, instant rice and noodles	4.0
	Sorbierite anhydride mono- stearate ( 10.003)	Fat, oil and fatty emulsifier( excluding vegetable oil)	15.0
	Sorbierite anhydride tri- stearate( 10.004)	Emulsified fatty food	10.0
	Polyvinyl chloride sorbierite anhydride mono- stearate( 10.015)	Semi-solid compound condiments	4.5

	Propylene glycol esters ( 10.020)	Emulsified fatty food	10.0
	Polyglycerol mono-stearate( 10.022)	Emulsified fatty food	10.0
	Calcium stearate	Solid compound condiments	20.0
		Spices and seasonings	20.0
	Polyglycerol Esters	Emulsified fatty food	10.0
Preservative	Benzoic acid sodium( 17.002)	Liquid compound condiments	1.0
	Potassium sorbate( 17.004)	Liquid compound condiments	1.0
Sweetener	Sodium Saccharin( 19.001)	Fried food with shells	1.2
		Fried food without shells	1.0
Stabilizer	Calcium chloride( 18.002)	Sweet sauce	0.4
		Jam	1.0
Stabilizer	Ethylenediamine tetra-acetic acid di-sodium( 18.005)	Mayonnaise, salad dressing	0.075

END TRANSLATION